

**COMMERCIAL ITEM DESCRIPTION****CHICKEN CHUNKS, WHITE, COOKED, CANNED OR IN FLEXIBLE POUCHES**

**The U.S. Department of Agriculture (USDA) has authorized the use of this Commercial Item Description (CID).**

**1. SCOPE.** This CID covers canned or flexibly pouched chicken chunks (chicken chunks), packed in commercially acceptable containers, suitable for use by Federal, State, local governments, and other interested parties; and as a component of operational rations.

**2. PURCHASER NOTES.****2.1 Purchasers *shall specify* the following:**

- Type(s) of chicken chunks required (Sec. 3).
- When analytical requirements are different than specified (Sec. 6.1).
- When analytical requirements need to be verified (Sec. 6.2).
- Manufacturer's/distributor's certification (Sec. 9.1) or USDA certification (Sec. 9.2).

**2.2 Purchasers *may specify* the following:**

- Packaging requirements other than commercial (Sec. 10).

**3. CLASSIFICATION.** The chicken chunks shall conform to the following list which shall be specified in the solicitation, contract, or purchase order.

**Types.**

- Type I** - Can - 141 g (5 oz)
- Type II** - Can - 283 g (10 oz)
- Type III** - Can - 354 g (12.5 oz)
- Type IV** - Pouch - 85 g (3 oz)
- Type V** - Pouch - 141 g (5 oz)
- Type VI** - Pouch - 198 g (7 oz)
- Type VII** - Other

**4. MANUFACTURER'S/DISTRIBUTOR'S NOTES. Manufacturer's/distributor's products *shall meet the requirements of the:***

- Salient characteristics (Sec. 5).
- Analytical requirements: *as specified by the purchaser* (Sec. 6).
- Manufacturer's/distributor's product assurance (Sec. 7).
- Regulatory requirements (Sec. 8).
- Quality assurance provisions: *as specified by the purchaser* (Sec. 9).
- Packaging requirements other than commercial: *as specified by the purchaser* (Sec. 10).

**5. SALIENT CHARACTERISTICS.**

**5.1 Preparation.** The packaged chicken chunks shall conform to the applicable provisions of the USDA, Food Safety and Inspection Service (FSIS), Poultry Products Inspection Regulations (9 CFR Part 381), be manufactured under sanitary standard operation procedures (SSOP) (9 CFR Part 416), and be in compliance with hazard analysis and critical control point (HACCP) system requirements (9 CFR Part 417).

**5.2 Ingredients.** The chicken chunks shall contain chicken breast meat, water, and salt. The chicken chunks may contain chicken rib meat, modified food starch, sodium phosphate, roasted chicken flavor (maltodextrin, natural flavoring, autolyzed yeast extract, salt, yeast extract), or chicken powder (ground chicken and natural flavoring). The chicken from which the breast and rib meat are derived shall be fresh chilled broilers, fryers, or roasters that were slaughtered not more than 7 days prior to production of the chicken chunks.

**5.3 Finished product.**

**5.3.1 Appearance and color.** Immediately upon opening the container, the chicken chunks may appear pink in color which will fade to a typical cooked chicken color after exposure to room air (atmospheric oxygen) for 10-15 minutes. The broth shall have a golden translucent appearance. The packaged product shall be discernable chunks and shall be practically free of skin, blood spots, bone or bone fragments, cartilage, coarse connective tissue, tendons or ligaments and glandular material.

**5.3.2 Odor and flavor.** The odor and flavor of the chicken chunks shall be typical of heat processed cooked chicken, and may possess a slightly salty taste. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, rancid, sour, or warmed-over.

**5.3.3 Texture.** The chicken chunks shall be tender and moist, but firm. The chicken chunks shall not be dry, tough, or mushy.

**5.4 Foreign material.** All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation. There shall be no foreign material such as, but not limited to, dirt, insect parts, hair, wood, glass, metal, or plastic.

**5.5 Thermoprocessing.** The filled and sealed containers of chicken chunks shall be thermoprocessed to ensure commercial sterility in accordance with good commercial practice.

## **6. ANALYTICAL AND PHYSICAL REQUIREMENTS.**

**6.1 Analytical and physical requirements.** Unless otherwise specified in the solicitation, contract, or purchase order, the requirements for the chicken chunks shall be as follows:

**6.1.1 Salt.** The salt content of the chicken chunks shall not be greater than 1.2 percent.

**6.1.2 Fat.** The fat content of the chicken chunks shall not be greater than 3.0 percent.

**6.1.3 Protein.** The protein content of the chicken chunks shall not be less than 18.0 percent.

**6.1.4 Chunk size.** Canned chicken chunks (Types I - III) shall have at least 65 percent of the product remaining on a 1.27 cm (1/2 in) sieve, at least 90 percent remaining on a 0.63 cm (1/4 in) sieve, and no more than 10 percent passing through a 0.63 cm (1/4 in) sieve. Pouched chicken chunks (Types IV - VI) shall have at least 55 percent of the product remaining on a 1.59 cm (5/8 in) sieve, at least 95 percent remaining on a 0.63 cm (1/4 in) sieve, and no more than 5 percent passing through a 0.63 cm (1/4 in) sieve. 1/

1/ Values of 90 percent (canned) and 95 percent (pouched) represent the cumulative amount of product remaining on both sieves.

### **6.1.5 Drained weight requirements.**

**6.1.5.1 Pouched drained weight.** The pouched drained weight shall be as specified in the solicitation, contract, or purchase order.

**6.1.5.2 Canned drained weight.** The individual and average drained weights of Type I chicken chunks in a 141 g (5 oz) can shall not be less than 85.0 g (3.0 oz) and 93.6 g (3.3 oz), respectively. The individual and average drained weights of Type II chicken chunks in a 283 g (10 oz) can shall not be less than 141.7 g (5.0 oz) and 158.8 g (5.6 oz), respectively. The individual and average drained weights of Type III chicken chunks in a 354 g (12.5 oz) can shall not be less than 184.3 g (6.5 oz) and 212.6 g (7.5 oz), respectively.

**6.2 Product verification.** When USDA verification of analytical and physical requirements is specified in the solicitation, contract, or purchase order, the following procedures will be followed.

**6.2.1 Sampling procedures.** USDA certification service will select the number of product containers based on USDA certification procedures and plans except as noted in 6.2.2.

**6.2.2 Composite sample.** Analytical testing shall be performed on a composite sample. The composite sample shall be 454 grams (1 pound) and be prepared from eight randomly selected subsamples. Subsamples shall be a minimum of one can or pouch and shall contain the appropriate number of cans or pouches to yield a 454 gram sample when composited.

**6.2.3 Analytical testing.** Analytical testing shall be made in accordance with the following methods described in the Official Methods of Analysis of the AOAC International. Product shall be prepared according to AOAC method 983.18.

<u>Test</u>	<u>Method</u>
Salt	935.47
Fat	985.15
Protein	984.13, 992.15

**6.2.4 Canned drained weight determination.** The contents of the container shall be poured into a flatbottom container. A minimum of three times the container's volume of not less than 60°C (140°F) water shall be added to the container so as to cover the contents. The contents and water shall be gently agitated so as to liquefy rendered fat without undue breakup of the chicken chunks. The contents shall then be poured into a U.S. Standard No. 8 sieve in a manner that will distribute the product over the sieve without breaking the chicken chunks. The sieve area shall be such that the distributed product does not completely cover all the openings of the sieve. The sieve shall be tilted at such an angle so as to assure complete drainage of all liquid from the product. The product shall be drained for 2 minutes before determining the drained weight. Determine the drained weight by subtracting the sieve tare weight from the gross weight.

**6.3 Test results.** The test results for salt, fat, and protein shall be reported to the nearest 0.1 percent. The test results for chunk size shall be reported to the nearest percent. The test results for drained weight shall be reported to the nearest 14.2 g (0.5 oz). Any result not conforming to the finished product requirements shall be cause for rejection of the lot.

**7. MANUFACTURER'S/DISTRIBUTOR'S PRODUCT ASSURANCE.** The manufacturer/distributor shall certify that the chicken chunks provided shall meet the salient characteristics of this CID, conform to their own specifications, standards, and quality assurance practices, and be

the same chicken chunks offered for sale in the commercial market. The purchaser reserves the right to require proof of conformance.

**8. REGULATORY REQUIREMENTS.** The meat components and the finished product shall originate and be produced, processed, and stored in compliance with all applicable provisions of the Poultry Inspection Regulations of the USDA. The delivered chicken chunks shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of chicken chunks within the commercial marketplace.

**9. QUALITY ASSURANCE PROVISIONS.** *Purchasers shall specify 9.1 or 9.2.*

**9.1 Manufacturer's/distributor's certification.** When required in the solicitation, contract, or purchase order, the manufacturer/distributor will certify that the finished chicken chunks distributed meet or exceed the requirements of this CID.

**9.2 USDA certification.** When required in the solicitation, contract, or purchase order that product quality and acceptability or both be determined, the USDA, Agricultural Marketing Service (AMS), Poultry Programs (PYP), Grading Branch (GB) or the Processed Products Branch (PPB), Fruit and Vegetable Programs (FVP) (as specified in the solicitation, contract or purchase order) shall be the certifying agency. The agency inspectors shall certify the quality and acceptability of the chicken chunks in accordance with PYP GB or PPB FVP procedures which include selecting random samples of the packaged chicken chunks, evaluating the samples for conformance with the salient characteristics of this CID and other contractual requirements, and documenting the findings on official PYP GB or PPB FVP score sheets and/or certificates. In addition, when required in solicitation, contract, or purchase order, agency inspectors will examine the chicken chunks for conformance to the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

**10. PACKAGING.** Preservation, packaging, packing, labeling, and case marking shall be commercial unless otherwise specified in the solicitation, contract, or purchase order.

**11. USDA INSPECTION NOTES.** When Section 9.2 is specified in the solicitation, contract, or purchase order, USDA certification shall include evaluation of the quality and condition of samples of packaged chicken chunks, and compliance with requirements in the following areas:

- Salient characteristics (Sec. 5).
- Analytical and physical requirements *when specified in the solicitation, contract, or purchase order* (Sec. 6.1). When USDA analytical testing is specified, PYP or PPB

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inspection personnel shall select samples and submit them to the USDA, Science and Technology Programs (S&TP) laboratory for analysis.

- Packaging requirements (Sec. 10 or as specified in the solicitation, contract, or purchase order).

## 12. REFERENCE NOTES.

### 12.1 USDA certification contacts.

**12.1.1 Processed Products Certification.** For PPB certification, contact the **Branch Chief, PPB, FVP, AMS, USDA, STOP 0247, 1400 Independence Avenue, SW, Washington, DC 20250-0247** telephone (202) 720-4693, Fax (202) 690-1527, or via E-mail: [Terry.Bane@usda.gov](mailto:Terry.Bane@usda.gov).

**12.1.2 Poultry Programs Certification.** For PYP certification, contact the **Chief, PYP, GB, AMS, USDA, STOP 0258, 1400 Independence Avenue, SW, Washington, DC 20250-0258,** telephone (202) 720-3271 or fax (202) 690-3165.

**12.2 Analytical testing and technical information contact.** For USDA technical information on analytical testing, contact the **Branch Chief, Technical Service Branch, S&TP, AMS, USDA, Room 306 Cotton Annex, 300 12<sup>th</sup> Street, SW, Washington, DC 20250-0272,** telephone (202) 690-0621, or via E-mail: [anita.okrend@usda.gov](mailto:anita.okrend@usda.gov).

### 12.3 Sources of documents.

#### 12.3.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: **AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877,** telephone (301) 924-7077. Internet address: <http://www.aoac.org>.

#### 12.3.2 Sources of information for governmental documents are as follows:

Applicable provisions of the Meat and Poultry Inspection Regulations are contained in 9 CFR Parts 300 to 350 and Subchapter E, the sanitary standard operation procedures (SSOP) are contained in 9 CFR Part 416, and the hazard analysis and critical control point (HACCP) system requirements are contained in 9 CFR Part 417. These documents may be purchased from: **Superintendent of Documents, ATTN: New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800 or on the Internet at: <http://www.gpoaccess.gov/nara/index.html>.

Copies of this CID and the United States Standards for Condition of Food Containers are available from: **Head, Food Quality Assurance Staff, FVP, AMS, USDA, STOP 0243, 1400 Independence Ave., SW, Washington, DC 20250-0243, telephone (202) 720- 9939, Fax (202) 690-0102, via E-mail: [FQAStaff@usda.gov](mailto:FQAStaff@usda.gov) or on the Internet at: <http://www.ams.usda.gov/fv/fvqual.htm>.**

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: **Commander, Defense Supply Center Philadelphia, ATTN: DSCP-FTSA, 700 Robbins Avenue, Philadelphia, PA 19111-5092 or Fax (215) 737-2963, or via E-mail: [Sally.A.Gallagher@dla.mil](mailto:Sally.A.Gallagher@dla.mil).**

Military activities should submit requests for copies of this CID to: **Standardization Documents Order Desk, Document Automation and Production Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094 or on the Internet at: <http://assist.daps.dla.mil/quicksearch/>.**

#### **MILITARY INTERESTS:**

##### **Custodians**

Army - GL  
Navy - SA  
Air Force - 35

#### **CIVIL AGENCY COORDINATING ACTIVITIES:**

DOJ - BOP  
HHS - NIH, IHS  
USDA - FV  
VA - OSS

#### **PREPARING ACTIVITY:**

##### **Review Activities**

Army - MD, QM  
Navy - MC

DLA - SS  
(Project No. 8905-2006-006)

**NOTE:** The activities listed above were interested in this document as of the date of this document. Since organizations and responsibilities can change, you should verify the currency of the information above using the ASSIST Online database at <http://assist.daps.dla.mil>.

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